



Blanc de Franc 2025

100% Cabernet Franc
Alcohol Level: 14.2%
Levels: pH 3.53 TA 4.7 g/l
Sugar: 1.4 g/l
Harvest date: October 3rd, 2025

Tasting Notes

Shimmering platinum gold in appearance. Aromas of crushed gravel, white tea, white peony, and tropical fruit unfold alongside intriguing notes of haskap berry and grapefruit pith. The palate is full-bodied with angular structure, balancing bright acidity against layered texture. Cloudberry and subtle savoury undertones linger through a long, distinctive finish. A white wine with the confidence and structure to captivate red wine drinkers.

Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

Winemaking Notes

Crafted entirely from Cabernet Franc grapes, which are typically used to make red wine, this Blanc de Franc is a unique white wine made from select blocks in our Naramata Bench vineyards. Harvested on October 3 at 24.2 °Brix, the grapes were hand-picked and sorted before being immediately gently pressed without any skin contact. The resulting juice was cool-fermented in stainless steel tanks to dryness, then chilled to 2°C to clarify and cold-stabilize the wine before being polished prior to bottling.

The cooler microclimate of the vineyard helped maintain the grapes' natural acidity while ensuring optimal flavour development. This allowed our winemaking team to handle these red grapes in a manner similar to that of a premium white wine, avoiding excessive skin pigmentation while enhancing the wine's freshness and character.

Cellaring Notes

This wine is meant to be enjoyed upon release.

